

A 2007 Guide to Connecticut Sugarhouses



OPEN TO THE PUBLIC



Connecticut Maple Syrup Is the Best Tasting You'll Find Anywhere

It won't be long when plumes of steam and smoke will rise from evaporators in hundreds of sugarhouses all across Connecticut. This annual rite of spring is eagerly looked forward to by local sugarmakers and their many loyal customers.

The traditional maple sugaring season in Connecticut extends from early February until late March, depending greatly on the weather. Freezing nights and warm, sunny days are necessary to provide good sap yields.

Maple producers, including the ones listed in this brochure, welcome individuals and parents with children during the sugaring season. You may watch the whole process of how sap is gathered and boiled, and smell the hot steam rising off the evaporator.

Be sure to call the sugarhouse ahead of time to see if sap is being boiled into syrup and sold. Besides selling syrup during the sugaring season, this and other maple products may be purchased at many sugarhouses throughout the year.

The Maple Syrup Producers Association of Connecticut, Inc. holds informational meetings in January and November, and publishes a newsletter called "Drop in the Bucket." For more information contact: Chuck Drake, 28 Marshall Street, Windsor, CT 06095 Tel: 860-688-1718 or go to the Maple Syrup Producers Association of Connecticut website: www.ctmaple.org.

**Maple Syrup Producers
Association of Connecticut, Inc.
www.ctmaple.org
and the
Connecticut Department of Agriculture
Marketing Division**

FAIRFIELD COUNTY

STAMFORD MUSEUM AND NATURE CENTER

39 Scofieldtown Rd., Stamford, CT 06903
203-322-1646

Stamford Museum sugaring season runs February through March 18. Classes are open to school groups during the week. Public drop-ins are welcome. Special event day is Sunday, March 4, 2007, 11 a.m. to 3 p.m. Historic and modern methods of sugaring will be exhibited and demonstrated. Call for more information.

WARRUP'S FARM

Bill Hill

John Read Rd., West Redding, CT 06896

203-938-9403 Web site: www.warrupsfarm.com

Visit the log cabin sugarhouse for syrup making demonstrations the first 3 weekends in March, noon -5 p.m. Syrup and maple sugar candy available for sale. Visit the barnyard animals. School groups scheduled Tuesday-Friday. Organic farm produce, pumpkins, and flowers available in season.

HARTFORD COUNTY

ARLOW'S SUGAR SHACK

Arlow and Doris Case

101 Bushy Hill Rd., Granby, CT 06035

860-653-3270

Pure Maple Syrup sold in all size containers. Visitors welcome. Sap buckets and tanks for sale, also firewood.

HIDDEN POND SUGARHOUSE

Ronald E. Kasulaitis

72 Great Pond Rd., Simsbury, CT 06070

860-658-4697

Maple Syrup and Honey. Open all year-round. Please call ahead.

LAMOTHE'S SUGAR HOUSE

The Lamothe Family

89 Stone Rd., Burlington, CT 06013

860-675-5043 e-mail: lamothes.sugar.house@snet.net

web site: www.lamothesugarhouse.com

Maple Syrup, Maple Candy, Maple Cream, Maple Taffy, Granulated Maple Sugar, Maple Sugar & Spice, Savory Maple Sugar & Spice, Maple Coated Nuts and assorted maple gifts. Maple Syrup Equipment, Golden Retriever pups and rabbits. Open year round: Monday-Thursday 10-6 p.m., Friday-Saturday 10-5 p.m., Sundays 12-5 p.m. See maple syrup being made on Saturday and Sundays 1-5 p.m. from mid February to the end of March. Mail order. Master Card and Visa accepted.

LEONARD'S SUGARHOUSE

Raymond Leonard, Jr.

P.O. Box 316, 555 Cherry Brook Rd.,

North Canton, CT 06059

860-693-8514

Maple syrup year round. Sugarhouse opens (Feb.-April call for boiling times). Sugarhouse tours.

NORTHWEST PARK SUGARHOUSE

145 Lang Rd., Windsor, CT 06095

860-285-1886

Maple Syrup. The Sugarhouse, accessible to handicapped, provides weekday group programs and weekend open house activities during February and March. Please call for program schedule or visit our web site www.northwestpark.org.

SWEET WIND FARM

Arlow and Susan Case

339 South Road

East Hartland, CT 06027

860-653-2038

e-mail: sweetwindfarm@hotmail.com or

sweetwind@sbcglobal.net

Sugarhouse is open to the public during operation. Scheduled tours and classes for groups. Visit our newly constructed sugarhouse. Maple syrup and sugar sales year 'round at our farmstand or house. Farmstand open daily from July through October, our own fresh vegetables, fruit, and flowers. Firewood available.

LITCHFIELD COUNTY

BROOKSIDE FARM II

Kay Carroll and Mark Harran

79 East Chestnut Hill Rd., Litchfield, CT 06759

860-567-3805 or 860-567-3890

Open for visits mid-February through March. Maple syrup sold year round. Please call ahead.

BROTHERS AND SONS SUGARHOUSE

The Schoonmaker Family

998 Saw Mill Hill Rd.,

Torrington, CT 06790

860-489-2719

Maple Syrup in all sizes containers including glass maple leaf bottles. Maple candy, maple cream, maple peanuts and granulated maple sugar. Gift baskets made to order. Open year-round. Watch syrup being made during February and March. Free tours. Sugarhouse is accessible to the handicapped. Groups welcome. Please call ahead.

DUTTON'S SUGARHOUSE

The Dutton Family

28 Sunny Ridge Rd., Washington, CT 06793

860-868-0345

Visitors may watch sap collection and syrup being made during February and March. Groups always welcome. Please call ahead.

GREAT BROOK SUGARHOUSE

Mark Mankin

140 Park Lane, Route 202, New Milford, CT 06776

860-354-0047

Mailing Address: 50 East Street, New Milford, CT 06776

Operated by The Youth Agency, the Sugarhouse is open to the public and syrup is sold year round. Educational tours of the sugaring operation are available. Call for info and availability. Open house weekends, which include displays of early sugaring techniques, are held during March. Please call ahead for dates and time.

LAURELBROOK FARM

Robert and Peter Jacquier

390 Norfolk Rd. & Route 44, East Canaan, 06024

860-824-7529

Maple Syrup. Open all year. Please phone ahead.

KASULAITIS FARM AND SUGARHOUSE

Ray Kasulaitis and Diane Janes

69 Goose Green Rd., Barkhamsted, CT 06063

860-379-8787

Maple Syrup and Maple Products. Open 5 p.m. to 8 p.m. Monday through Friday, 11 a.m. to 4 p.m. Saturdays and Sunday. See syrup being made in mid-February to the end of March. Please phone ahead. Maple syrup sold year-round.

WOODBURY SUGARSHED

Lou and Carol Berecz & Sons

41 Washington Rd., On Route 47, Woodbury, CT 06798

203-263-4550

Sugarhouse open to the public. Saturdays and Sundays from February 28 through March 28 for maple syrup demonstration hours 1 p.m. to 5 p.m. Open daily year round. Please phone ahead.

WEST HILL SUGARHOUSE

Tim Mandel, Dick Seling, Jack Trumbull

525 West Hill Rd., New Hartford, CT 06057

860-379-9672 or 860-379-7312

Maple syrup for sale year round. Sugarhouse open during the season. Small groups welcome. Please call ahead.

NEW HAVEN COUNTY

BROOKSVALE PARK SUGAR SHACK

524 Brooksvale Avenue, Hamden, CT 06518
203-287-2669 www.brooksvale.org
Located off Route 10 near the Hamden/Cheshire line, Brooks-vale Park is operated by Hamden Parks & Recreation. The primary use of the sugar shack is to provide educational pro-grams for Hamden 4th grade classes and school groups from surrounding towns. Visitors are welcome to stop by the sugar shack when it is in operation, usually late Feb. to mid-March. Programs, which include a tour of the sugaring oper-ation, are available to the public. Call the Park Ranger's office for dates and registration.

KETTLETOWN SUGARHOUSE

Aaron Lewis
104 Nelson Rd., Southbury, CT 06488
203-264-9241
Maple syrup for sale. Open on weekends. Please call for availability and tours.

MAPLE GROVE FARM

Buster Scranton
3424 Durham Rd. (Route 77), Guilford, CT 06437
203-457-1304
We are located 2.1 miles North of Rte. 80 in Guilford. We have a wood fired evaporator. Syrup, cream and candy sold during the season (mid Feb.-mid March). Syrup sales year round as supply permits. Please call ahead.

POND HILL FARM

Bill Wallace
900 Clintonville Road, Wallingford, CT 06492
203-981-0900

Maple syrup available year-round. Visit our post and beam sugarhouse adjoining Connecticut's oldest brick gambrel farmhouse (John Barton, 1756). The sugarhouse is open in-season from mid-February through March. Please call ahead for hours and boiling times.

WAYNE'S SUGARHOUSE

Wayne and Dana Juniver
89 Cedar Lake Rd., North Branford, CT 06471
203-488-3549
Visitors welcome on weekends (mid February through March) to see maple syrup being made. Open from 10 a.m. to 5 p.m. Please call ahead. Maple syrup for sale year round.

NEW LONDON COUNTY

BUREAU'S SUGARHOUSE

Donald and Patricia Bureau and Boys
60 Rowland Rd., Old Lyme, CT 06371
860-434-5787
Web site: www.maplekettlekorn.com
Maple Syrup, Maple Sugar, Maple Cream, Maple Jelly, Maple Vinegar and Maple Kettle Korn Popcorn. Open all year. Visitors and school groups welcome.

OWENECO FARMS SUGAR SHACK


John Drum and Frank Grabber
2067 Exeter Rd. (Route 207), Lebanon, CT 06249
860-642-7364
Maple Syrup. Open mid February through March.

TOLLAND COUNTY

ANNUAL HEBRON MAPLE FESTIVAL

Held annually the second weekend in March. (March 10th & 11th, 2007 and March 15th & 16th 2008) – Self tours to the following Hebron Sugarhouses: Hope Valley, Wenzel, Woody Acres & Winding Brook. See CT Maple Syrup being made. Enjoy Sugar-on-Snow; Maple baked goods, Pancake breakfast, plus much more. It is a weekend for fam-ily enjoyment. For information call 860-228-1110 or 860-228-0246 or 860-649-0841 or www.hebronmaplefest.com

MAPLE FACTS

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- The sugar maple and black maple are the most common trees tapped to produce maple syrup. A tree should be from 30 to 40 years old before tapping and more than 10 inches in diameter.
 - As a rule of thumb, a tree can give as much as a gallon of sap for each tap it has per day.
 - Maple sap is a colorless liquid with a light, sweet taste. Through boiling, the maple taste and amber color are formed. It takes between 30 to 40 gallons of sap to make one gallon of syrup.

BRADWAY'S SUGARHOUSE

Donald and Karen Bradway
Bradway Rd., Stafford Springs, CT 06076
860-684-7112 or 860-684-6876
Maple Syrup for sale year round. Please call ahead. Visitors welcome.

HURST FARM SUGAR HOUSE

The Hurst Family
746 East St., Andover, CT 06232
860-646-6536

Come visit our post and beam sugarhouse on our 36 acre farm. While at Hurst Farm stroll through our old-fashion Country Store that is stocked full of our own gourmet prod-ucts. Maple syrup and maple products, local honey, jams and jellies, relishes, herbs and spices. Gift baskets made with all of our products. Sugarhouse opens to the public in sea-son – call for hours. Farm is open year round with some-thing for every season. Store and sugarhouse are handi-capped accessible. Please call for schedule of other seasons.

WINDHAM COUNTY

BATS OF BEDLAM MAPLE FARM

Bob and Pat Dubos
101 Bedlam Rd., Chaplin, CT 06235
860-455-9200
Email: bob_dubos@charter.net
Our maple syrup, maple candy are available at the Willimantic Food Co-op, Champlion's General Store, Wild Scallion Market, the UConn Co-op. Additionally, at the Coventry Farmer's Market and at our home & sugarhouse, maple cream, maple butter, sugared nuts, maple brittle and maple vinegar are available. Visitors are welcome. Please phone ahead.

MAPLE GRADES: A

- Light Amber or Fancy Grade has a mild maple taste and is made early in the season. This is considered best for fine maple candy.
- Medium Amber has a little more maple flavor and is made about mid-season.
- Dark Amber, although slightly darker and with a stronger maple flavor, is fast becoming a favored table syrup.

MIK-RAN'S SUGARHOUSE AND SPECIALTY SHOP, LLC

Randall & Beulah King, Sr. & Family
86 Stetson Rd., Brooklyn, CT 06234
860-774-7926
Free demonstration in mid February and March, weekends 1 p.m.-5 p.m. weather permitting Specialty Shop with our maple products, pure maple syrup, maple candy, maple but-ter, maple peanut brittle and many more maple products and beautiful gifts. Open Fri, Sat, & Sun 10-4.

NORMAN'S SUGARHOUSE

Richard and Avis Norman
387 County Rd., Woodstock, CT 06281
860-974-1235 Fax 860-974-0496
e-mail: r.norman@snet.net
Maple Syrup year round. Wholesale and Retail. Maple Candy and Maple Cream available. Maple Sugaring Equip-ment and Supplies. Visitors welcome. Please call ahead.

RIVER'S EDGE SUGAR HOUSE

The Proulx Family
326 Mansfield Rd. (Rt 89), Ashford, CT 06278
860-429-1510
e-mail: mapleone@prodigy.net
www.riversedgesugarhouse.com
Come visit our family run sugarhouse located in a rustic set-ting just 1.5 miles south of Rt. 44. We are open year round. Visitors may watch syrup being made during February and March. Groups are welcome. Maple Syrup, Maple Candy, Maple Cream, Maple Jelly and Honey are available. Please stop in or call ahead.

SWEET SUE'S SUGAR SHACK

Doug Langer & Family
932 Thompson Rd., Thompson, CT 06277
860-923-9000 or 860-933-2365
Open house weekend March 17th and 18th
Maple Syrup year round. Maple Candy, Maple Cream dur-ing the season. Please call ahead.

The Sweetest Season of the Year

The first Connecticut harvest starts when the snow is still on the ground and the nip in the air. Plumes of fragrant steam and wood smoke from a sugarhouse's stack tell you it is the time for maple sugaring! The months of February and March are prime time for our state's sugar-makers as more than 200 sugar-makers produce the finest tasting maple syrup in the country. Freezing nights and warm days cause the maple sap to run.

American Indians taught colonial settlers the simple process of boiling tree sap into syrup and this industry has flourished to this day. The process involves tapping into a sugar maple tree with a spout and the sap that flows out is collected in buckets or runs through a system of plastic tubing into collection bins. This sap is collected and poured into an evaporator, usually wood fired, which boils off the water and leaves sweet maple syrup. Boiling the syrup even further produces maple candy.

Use this guide to find Connecticut producers that are open to the public. Enjoy a great day trip for you and your family. A fun learning experience is a visit to a Connecticut sugarhouse, watching and then tasting the sweet treats supplied to us courtesy of the state's Maple Syrup Producers and the maple tree. So, as you drive along our scenic country roads, when you see the traditional covered buckets or more modern tubing running from maple tree to maple tree, plan a visit to a CT Grown sugarhouse to sample the pure maple syrup, maple candy and other delightful items that they have to offer!

For more information, please call the Connecticut Department of Agriculture, Marketing Division, 165 Capitol Avenue, Hartford, CT 06106, (860) 713-2503. Please call ahead to confirm the hours of operation.

F. Philip Prelli
Commissioner
Connecticut Department of Agriculture

